

***In the Claims***

This listing of claims will replace all prior versions, and listings, of claims in the application.

Claims 1-5. (Canceled)

Claim 6. (New) A process for preparing aseptically packaged cooked rice, comprising:

blanching ginseng in an organic acid solution to produce pretreated ginseng;  
soaking jujube and chestnut in a mixed solution comprising a calcium solution and an organic acid solution to produce a pretreated mixture;

mixing raw material rice with the pretreated ginseng and the pretreated mixture to produce a rice mixture;

hermetically sterilizing the rice mixture, after filling the rice mixture in a heat-resisting plastic container, at a temperature from 130°C to 150°C for 4 to 8 seconds, wherein the hermetically sterilizing is carried out from 4 to 10 times, to produce a sterilized rice mixture;

cooking the sterilized rice mixture for 30 minutes with steam at a temperature of 100°C after adding a fixed amount of liquid for cooking, the liquid comprising a fixed amount of glucono delta lactone (GDL) sufficient to adjust the pH of the liquid and to adjust the final pH of the cooked rice to a pH of 4.0 to 5.0, to produce cooked rice; and

sealing and packaging the cooked rice in a clean room, whereby aseptically packaged cooked rice is produced.

Claim 7. (New) The process of claim 6, wherein blanching comprises:

Blanching ginseng in a 0.1 % to 0.3 % organic acid solution at a temperature of from 50°C to 70°C for 20 to 30 minutes after cutting ginseng into fixed sized piece, to produce pretreated ginseng.

Claim 8. (New) The process of claim 6, wherein soaking comprises:

soaking jujube and chestnut in a mixed solution comprising 0.1 % to 0.3 % calcium solution and 0.1 % to 0.3 % organic acid solution at 25 °C for 1 to 1.5 hours after cutting the jujube and the chestnut into fixed sized pieces, to reduce microorganism levels and to improve texture, whereby a pretreated mixture is produced.